

VISIT...

LANZAROTE
Caliente.COM

AND NOW— BOILING STONES

All you want to do is start a distillation. Instructor walks up and says,

“Use a boiling stone or it’ll bump.”

“But I’m only gonna....”

“Use a boiling stone or it’ll bump.”

“It’s started already and ...”

“Use a boiling stone or it’ll bump.”

“I’m not gonna go and...”

Suddenly—Woosh! Product all over the bench! Instant failure. Next time you put a boiling stone in before you start. No bumping. But your instructor won’t let you forget the time you did it your way.

Don’t let this happen to you. Use a **brand-new boiling stone** every time you have to boil a liquid. A close-up comparison between a boiling stone and the inner walls of a typical glass vessel reveals thousands of tiny nucleating points on the stone where vaporization can take place, in contrast to the smooth glass surface that can hide unsightly hot spots and lead to bumping, a massive instantaneous vaporization that will throw your product all over.

Caution! Introduction of a boiling stone into hot liquid may result in instant vaporization and loss of product. Remove the heat source, swirl the liquid to remove hot spots, then add the boiling stone.

Used as directed, the boiling stone will relieve minor hot spots and prevent loss of product through bumping. So remember...*whenever you boil, wherever you boil.*

Always use a fresh boiling stone!

Don’t be the last on your bench to get this miracle of modern science made exclusively from nature’s most common elements.